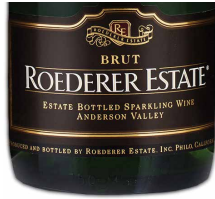


WS / 90 PTS.



Roederer Estate  
**BRUT NV**

Welcome your guests with some light appetizers and a glass of **Roederer Estate Brut**. This sparkler will put a smile on the hardest of hearts and makes a great food wine as well. The combination of light foods and the wine's high acidity stimulates the palette without stuffing your guests.

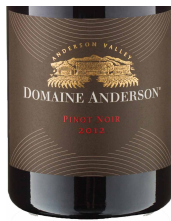
WS / 90 PTS.



Scharffenberger Cellars  
**BRUT ROSÉ EXCELLENCE**

When paired with ham, the **Scharffenberger Brut Rosé Excellence** complements ham's lighter tones. The fruity notes of the wine will be a refreshing counterbalance for the saltiness of the ham as well as a wonderful accompaniment to other luncheon foods.

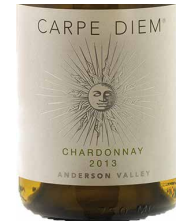
WE / 91 PTS.



Domaine Anderson  
**PINOT NOIR 2012**

The acidity in **Domaine Anderson Pinot Noir** provides a great counterpart to lamb's satiny texture. The wine's red and black fruit flavors complement both the lamb roast and the accompanying Spring vegetables.

W+S / BEST BUY



Carpe Diem  
**CHARDONNAY 2013**

Salmon often makes an appearance at Easter dinner. The full-bodied **Carpe Diem Chardonnay** holds up beautifully to the rich flavors of grilled or smoked salmon, as well as a variety of seasonal side dishes.

FROM THE MMD PORTFOLIO OF FINE WINES

# Wines for your Easter Table

